GEAppliances.com

Self-Cleaning Convection Ranges

Safety Instructions 2–7

Operating Instructions
Broiling Guide 13
Clock and Timer 14
Convection 16–19
Cookware 10
Oven 11–25
Oven Thermostat 23
Sabbath Feature 22
Self-Cleaning 26, 27
Special Features 20, 21
Surface Units 8, 9
Timed Baking & Roasting 15
Warming Drawer 24, 25

Care and Cleaning
Broiler Pan & Grid 31
Control Knobs 28
Glass Cooktop 33, 34
Lift-Off Oven Door 29
Light 31
Removable Drawer 30
Shelves 32
Surfaces 32

Troubleshooting Tips 35–38

Accessories 42

Consumer Support
Consumer Support . . . . Back Cover
Product Registration 39, 40
Warranty 43

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label behind the storage drawer on the front of the range frame.

Owner's Manual

JBP84

49-80288-1 *05-05 JR*

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

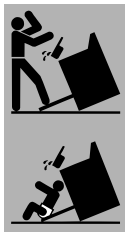
⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or loss of life.

⚠ WARNING ANTI-TIP DEVICE

All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.



If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB2X7909.

To check if the device is installed and engaged properly, remove the kick panel or storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

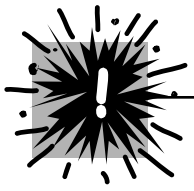
If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this manual. Failure to take this precaution could result in tipping of the range and injury.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.



SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.

⚠ WARNING!
SAFETY PRECAUTIONS

Do not operate the oven or cooktop controls if the glass is broken. Food splatter or cleaning solution may penetrate a broken control panel and create a risk of electrical shock. Contact a qualified technician immediately should your glass control panel become broken.

- Do not store flammable materials in an oven or near the cooktop.
- **CAUTION:** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range–children climbing on the range to reach items could be seriously injured.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

  Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

  Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- For your safety, never use your appliance for warming or heating the room.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

SAFETY PRECAUTIONS

Do not operate the oven or cooktop controls if the glass is broken. Food splatter or cleaning solution may penetrate a broken control panel and create a risk of electrical shock. Contact a qualified technician immediately should your glass control panel become broken.

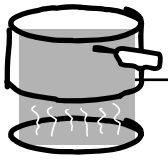
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first.

  Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door.

  REMEMBER: The inside surface of the oven may be hot when the door is opened.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Teach children not to play with the controls or any other part of the range.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance from your range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.

COOK MEAT AND POULTRY THOROUGHLY…

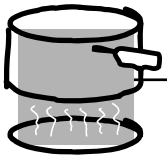
Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.



SURFACE UNITS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn the surface units off before removing cookware.
- When preparing flaming foods under the hood, turn the fan on.
- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Keep an eye on foods being fried at high or medium high heat settings.



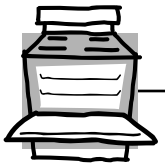
SURFACE UNITS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Avoid scratching the glass cooktop. The cooktop can be scratched with items such as sharp instruments, rings or other jewelry, and rivets on clothing.
- Do not operate the radiant surface units if the glass is broken. Spillovers or cleaning solution may penetrate a broken cooktop and create a risk of electrical shock. Contact a qualified technician immediately should your glass cooktop become broken.
- Never use the glass cooktop surface as a cutting board.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Be careful when placing spoons or other stirring utensils on glass cooktop surface when it is in use. They may become hot and could cause burns.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface unit, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

  NOTE: We recommend that you avoid wiping any surface unit areas until they have cooled and the indicator light has gone off. ***Sugar spills are the exception to this***. Please see the *Cleaning the glass cooktop* section.
- When the cooktop is cool, use only CERAMA BRYTE® Ceramic Cooktop Cleaner and the CERAMA BRYTE® Cleaning Pad to clean the cooktop.
- To avoid possible damage to the cooking surface, do not apply cleaning cream to the glass surface when it is hot.
- After cleaning, use a dry cloth or paper towel to remove all cleaning cream residue.
- Read and follow all instructions and warnings on the cleaning cream labels.
- Large scratches or impacts to glass doors or cooktops can lead to broken or shattered glass.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.
- Do not lift the cooktop. Lifting the cooktop can lead to damage and improper operation of the range.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING!

OVEN

Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.

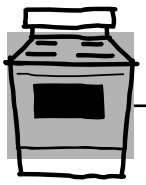
SELF-CLEANING OVEN

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove the broiler pan, grid and other cookware.
- Nickel oven shelves (on some models) should be removed from the oven before beginning the self-clean cycle, or they may discolor.
- Gray porcelain-coated oven shelves (on some models) may be cleaned in the oven during the self-clean cycle.
- Be sure to wipe off excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Owner's Manual.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS



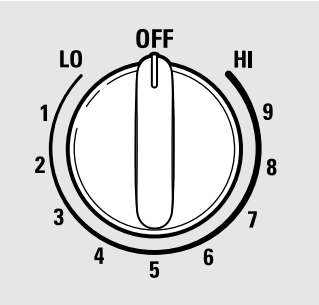
WARMING DRAWER

- The purpose of the warming drawer is to hold hot cooked foods at serving temperature. Always start with hot food; cold food cannot be heated or cooked in the warming drawer.
- Do not use the drawer to dry newspapers. If overheated, they can catch on fire.
- Do not leave paper products, plastics, canned food or combustible materials in the drawer.
- Never leave jars or cans of fat drippings in or near your drawer.
- Do not warm food in the drawer for more than two hours.
- Never place, use or self-clean the lower oven drawer pan in the upper oven.
- ***Do not touch the heating element or the interior surface of the drawer.*** These surfaces may be hot enough to burn.

  REMEMBER: The inside surface of the drawer may be hot when the drawer is opened.
- Use care when opening the drawer. Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam which escapes can cause burns to hands, face and/or eyes.
- Do not use aluminum foil to line the lower oven drawer. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and it could damage the interior finish.

Using the surface units.

Throughout this manual, features and appearance may vary from your model.



Be sure you turn the control knob to OFF when you finish cooking.

How to Set

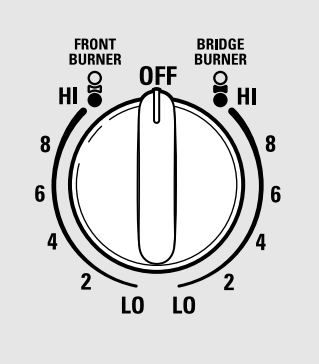
Push the knob in and turn in either direction to the setting you want.

At both ***OFF*** and ***HI*** the control ***clicks*** into position. You may hear slight ***clicking*** sounds during cooking, indicating the control is keeping the power level you set.

A ***HOT COOKTOP*** indicator light will glow when any radiant element is turned on, and will remain on until the surface is cooled to approximately 150°F.

Indicator light will:

- *come on when the unit is turned on or hot to the touch.*
- *stay on even after the unit is turned off.*
- *glow until the unit is cooled to approximately 150°F.*

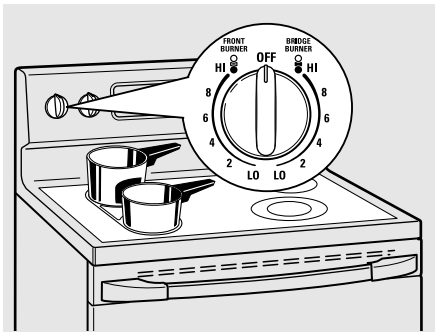


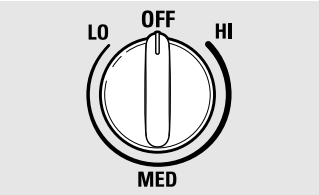
Using the Bridge Burner

To use the bridge burner, turn the control knob to the ***BRIDGE BURNER*** settings.

For full bridge burner operation, turn on the rear burner.

To use only the front burner, turn the control knob to the ***FRONT BURNER*** settings.





WARMER GUIDE

SETTING	FOOD
(Low)	Bread/Pastries
(Medium)	Chocolate/Butter
(Medium)	Sauces, Stews, Cream Soups
(Medium)	Vegetables
(High)	Soups (liquid)
(High)	Tea or Coffee

The Warmer Guide is for reference only and the SETTING that you need will depend on the amount and type of food, the starting temperature of the food and the length of the holding time.

Using the Warming Zone

The ***WARMING ZONE***, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Always start with hot food. Do not use to heat cold food. Placing uncooked or cold food on the ***WARMING ZONE*** could result in food-borne illness.

Push and turn the control knob to any desired setting.

For best results, all foods on the ***WARMING ZONE*** should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.

Always use potholders or oven mitts when removing food from the ***WARMING ZONE***, as cookware and plates will be hot.

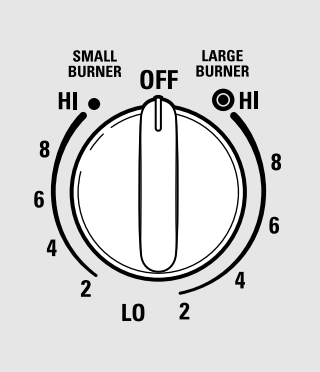
CAUTION: *Do not warm food on the* ***WARMING ZONE*** *for more than two hours.*

NOTE: *The surface warmer will not glow red like the cooking elements.*

A ***HOT*** surface indicator light will glow when the glass surface is hot and will remain on until the surface is cool enough to touch. Lower settings may not heat the glass surface enough to cause the ***HOT*** surface indicator light to come on.

A ***WARMING ZONE*** indicator light will glow when the unit is on.

- *Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to clean.*
- *Use only cookware recommended for top-of-range cooking.*

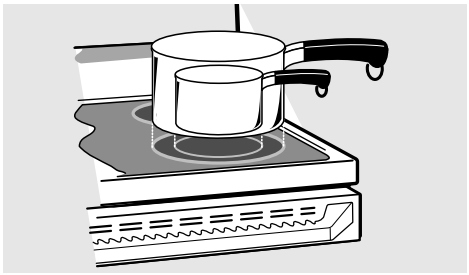


Dual Surface Unit Control Knob

The dual surface unit has 2 cooking sizes to select from so you can match the size of the unit to the size of the cookware you are using.

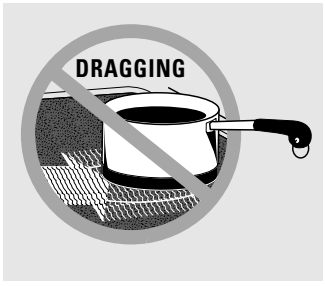
To use the small surface unit, turn the control knob to the ***SMALL BURNER*** settings.

To use the large surface unit, turn the control knob to the ***LARGE BURNER*** settings.



Never cook directly on the glass. Always use cookware.

Always place the pan in the center of the surface unit you are cooking on.



About the radiant surface units…

The radiant cooktop features heating units beneath a smooth glass surface.

NOTE: *A slight odor is normal when a new cooktop is used for the first time. It is caused by the heating of new parts and insulating materials and will disappear in a short time.*

NOTE: *On models with light colored glass cooktops, it is normal for the cooking zones to change color when hot or cooling down. This is temporary and will disappear as the glass cools to room temperature.*

The surface unit will cycle on and off to maintain your selected control setting.

It is safe to place hot cookware on the glass surface even when the cooktop is cool.

Do not slide cookware across the cooktop because it can scratch the glass—the glass is scratch resistant, not scratch proof.

Even after the surface units are turned off, the glass cooktop retains enough heat to continue cooking. To avoid over-cooking, remove pans from the surface units when the food is cooked. Avoid placing anything on the surface unit until it has cooled completely.

- *Water stains (mineral deposits) are removable using the cleaning cream or full strength white vinegar.*
- *Use of window cleaner may leave an iridescent film on the cooktop. The cleaning cream will remove this discoloration.*
- *Don't store heavy items above the cooktop. If they drop onto the cooktop, they can cause damage.*
- *Do not use the surface as a cutting board.*

Temperature Limiter

Every radiant surface unit has a temperature limiter.

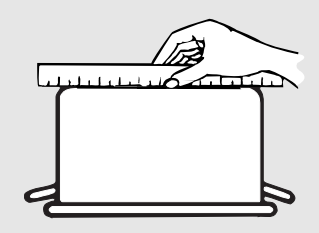
The temperature limiter protects the glass cooktop from getting too hot.

The temperature limiter may cycle the units off for a time if:

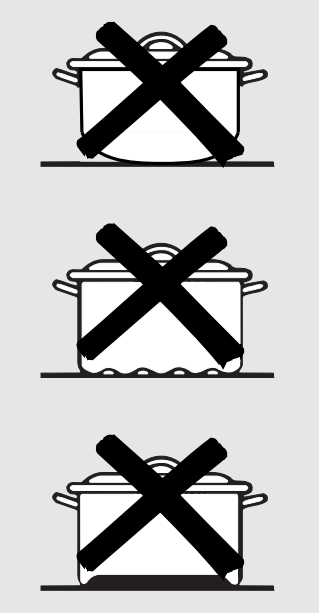
- *The pan boils dry.*
- *The pan bottom is not flat.*
- *The pan is off center.*
- *There is no pan on the unit.*

Selecting types of cookware.

The following information will help you choose cookware which will give good performance on glass cooktops.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

Stainless Steel:

recommended

Aluminum:

heavy weight recommended

Good conductivity. Aluminum residues sometimes appear as scratches on the cooktop, but can be removed if cleaned immediately. Because of its low melting point, thin weight aluminum should not be used.

Copper Bottom:

recommended

Copper may leave residues which can appear as scratches. The residues can be removed, as long as the cooktop is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass cooktops. An overheated copper bottom pot will leave a residue that will permanently stain the cooktop if not removed immediately.

Porcelain Enamel Covered Cast Iron:

recommended

As long as the cookware is covered completely with porcelain enamel, this cookware is recommended. Caution is recommended for cast iron cookware that is not completely covered with smooth porcelain enamel, as it may scratch the glass ceramic cooktop.

Glass-ceramic:

usable, but not recommended

Poor performance. May scratch the surface.

Stoneware:

usable, but not recommended

Poor performance. May scratch the surface.

Home Canning Tips:

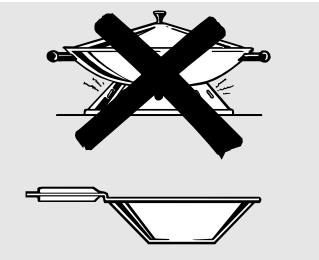
Be sure the canner is centered over the surface unit.

Make sure the canner is flat on the bottom.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

To prevent burns from steam or heat, use caution when canning.

Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring water to a boil.



Use only flat-bottomed woks.

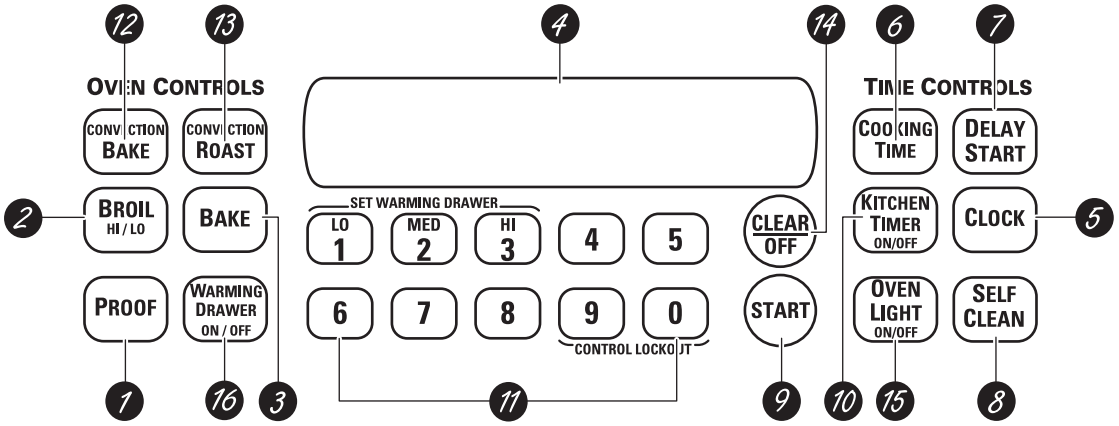
Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use woks that have support rings.

Do not use round bottom woks. You could be seriously burned if the wok tipped over.

NOTE: *Throughout this manual, features and appearance may vary from your model.*



Oven Control, Clock and Timer Features and Settings

1 ***PROOF Pad***
Touch to select a warm environment useful for rising yeast-leavened products.

2 ***BROIL HI/LO Pad***
Touch this pad to select the broil function.

3 ***BAKE Pad***
Touch this pad to select the bake function.

4 ***Display***
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.

If "F– and a number or letter" flash in the display and the oven control signals, this indicates a function error code.

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage.

5 ***CLOCK Pad***
Touch this pad before setting the clock.

6 ***COOKING TIME Pad***
Touch this pad and then touch the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

7 ***DELAY START Pad***
Use along with ***COOKING TIME*** or ***SELF CLEAN*** pads to set the oven to start and stop automatically at a time you set.

8 ***SELF CLEAN Pad***
Touch this pad to select the self-cleaning function. See the *Using the self-cleaning oven* section.

9 ***START Pad***
Must be touched to start any cooking or cleaning function.

10 ***KITCHEN TIMER ON/OFF Pad***
Touch this pad to select the timer feature.

11 ***Number Pads***
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time and length of operation for timed baking and self-cleaning.

12 ***CONVECTION BAKE Pad***
Touch this pad to select baking with the convection function.

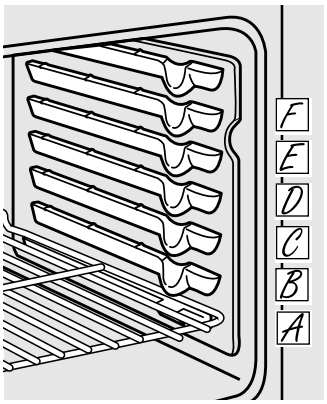
13 ***CONVECTION ROAST Pad***
Touch this pad to select roasting with the convection function.

14 ***CLEAR/OFF Pad***
Touch this pad to cancel ***ALL*** oven operations except the clock and timer.

15 ***OVEN LIGHT Pad***
Touch this pad to turn the oven light on or off.

Using the oven.

To avoid possible burns, place the shelves in the desired position before you turn the oven on.



The oven has 6 shelf positions.

Before you begin…

The shelves have stop-locks, so that when placed correctly on the shelf supports (A through F), they will stop before coming completely out, and will not tilt.

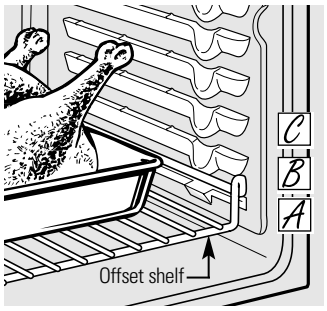
When placing and removing cookware, pull the shelf out to the bump on the shelf support.

On some models, the bake heating element is under the oven floor. Do not place foods on the oven bottom for cooking.

To remove a shelf, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.

CAUTION: *When you are using the shelf in the lowest position (A), you will need to use caution when pulling the shelf out. We recommend that you pull the shelf out several inches and then, using two pot holders, pull the shelf out by holding the sides of it. The shelf is low and you could be burned if you place your hand in the middle of the shelf and pull all the way out. Be very careful not to burn your hand on the door when using the shelf in the lowest position (A).*

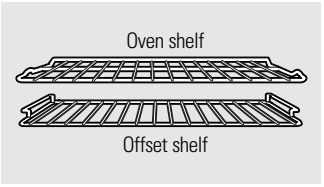


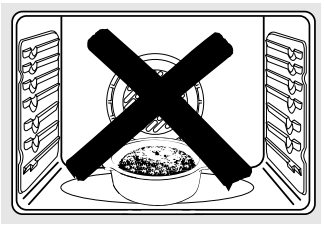
How to Set the Oven for Baking or Roasting

1. Touch the ***BAKE*** pad.
2. Touch the number pads to set the desired temperature.
3. Touch the ***START*** pad.

NOTE: You will hear the convection fan while the oven is preheating. The fan will stop after the oven is preheated and the display shows your set temperature. This is normal.

4. Check food for doneness at minimum time on recipe. Cook longer if necessary.
5. Touch the ***CLEAR/OFF*** pad when cooking is complete.





Do not place foods directly on the oven floor.

Preheating and Pan Placement

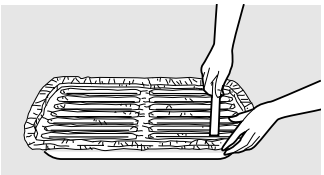
Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 10–15 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1″ to 1½″ of air space around it.

Type of Food	Shelf Position
Frozen pies (on cookie sheet)	D
Angel food cake	A
Bundt or pound cakes	B or C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D
Turkey on offset shelf	A

If baking four cake layers at the same time, place two layers on shelf B and two layers on shelf D. Stagger pans on the shelf so one is not directly above the other.



Cut slits in the foil just like the grid.

Aluminum Foil

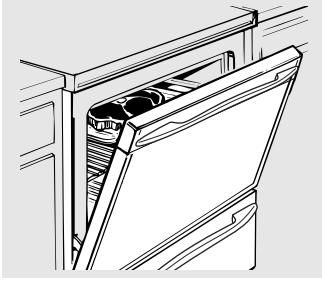
You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Without the slits, the foil will prevent fat and meat juices from draining into the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are essentially frying, not broiling.

Do not use aluminum foil on the bottom of the oven.

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

How to Set the Oven for Broiling

1. Place the meat or fish on the broiler grid in the broiler pan.
2. Follow suggested shelf positions in the *Broiling Guide.*

If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Use ***LO Broil*** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

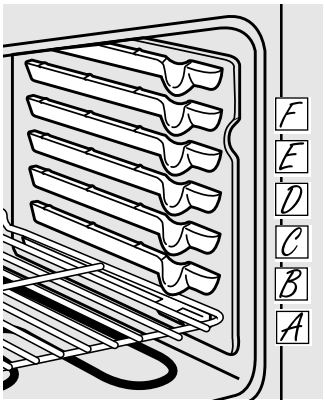
3. Touch the ***BROIL HI/LO*** pad once for ***HI Broil.***

   To change to ***LO Broil,*** touch the ***BROIL HI/LO*** pad again.
4. Touch the ***START*** pad.
5. When broiling is finished, touch the ***CLEAR/OFF*** pad.

Broiling Guide

The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

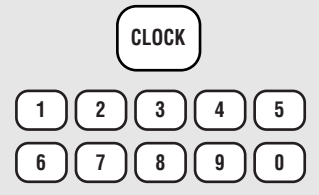
† *The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)*



Food	Quantity and/ or Thickness	Shelf Position*	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef	1 lb. (4 patties)	E	9	6	Space evenly. Up to 8 patties take about the same time.
Well Done	1/2 to 3/4″ thick	E	11	10	
Beef Steaks					
Rare†	1″ thick	F	7	5	Steaks less than 1″ thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	1 to 1½ lbs.	E	9	6–7	
Well Done		E	11	8–9	
Rare†	1½″ thick	D	14	11	
Medium	2 to 2½ lbs.	D	18	14–16	
Well Done		D	22	20	
Chicken	1 whole cut up 2 to 2½ lbs., split lengthwise	C	25	10	Broil skin-side-down first.
	2 Breasts	C	25	10–15	
Lobster Tails	2–4 10 to 12 oz. each	C	18–20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2″ thick	E	6	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2″ thick	D	6	6	Increase time 5 to 10 minutes per side for 1½″ thick or home-cured ham.
Pork Chops	2 (1/2″ thick)	E	10	10	Slash fat.
Well Done	2 (1″ thick) about 1 lb.	D	15	15	
Salmon Steaks	2 (1″ thick)	D	10	7–8	Grease pan. Brush steaks with melted butter.
	4 (1″ thick) about 1 lb.	D	12	10	

**See illustration for description of shelf positions.*

Using the clock and timer.



Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

1. Touch the ***CLOCK*** pad.
2. Touch the number pads.
3. Touch the ***START*** pad until the time of day shows in the display.

The timer is a minute timer only.

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To Set the Timer

1. Touch the ***KITCHEN TIMER ON/OFF*** pad.
2. Touch the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, touch ***2, 4*** and ***5*** in that order. If you make a mistake, touch the ***KITCHEN TIMER ON/OFF*** pad and begin again.
3. Touch the ***START*** pad.
4. When the timer reaches ***:00***, the control will beep 3 times followed by one beep every 6 seconds until the ***KITCHEN TIMER ON/OFF*** pad is touched.

The 6 second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the ***KITCHEN TIMER ON/OFF*** pad, then touch the number pads until the time you want appears in the display.

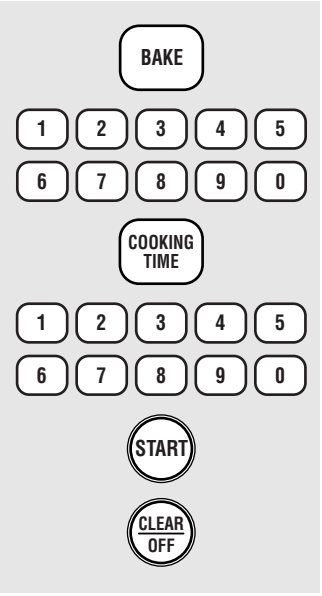
If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by touching the ***KITCHEN TIMER ON/OFF*** pad and then touching the number pads to enter the new time you want.

To Cancel the Timer

Touch the ***KITCHEN TIMER ON/OFF*** pad twice.

Using the timed baking and roasting features.

NOTE: *Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.*



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

1. Touch the ***BAKE*** pad.
2. Using the number pads, enter the desired temperature.
3. Touch the ***COOKING TIME*** pad.

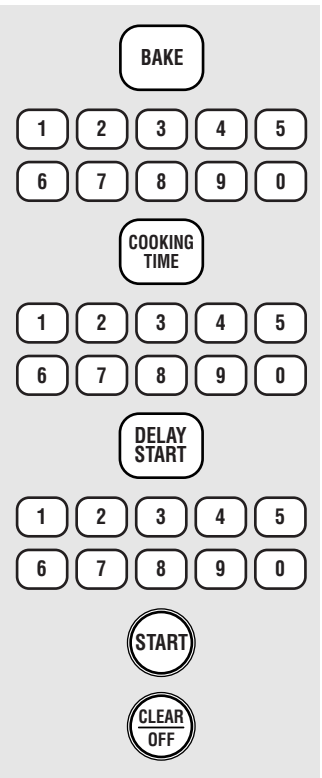
NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.
5. Touch the ***START*** pad.

The word ***ON*** and ***100°*** will be displayed. The cook time will begin to count down. As the oven heats up, the display will show the changing temperature. When the oven reaches the temperature you set, 3 beeps will sound.

At the end of timed baking, the oven will turn off unless Cook and Hold has been activated through special features. The end of cycle tone will sound.

Touch the ***CLEAR/OFF*** pad to clear the display.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

1. Touch the ***BAKE*** pad.
2. Using the number pads, enter the desired temperature.
3. Touch the ***COOKING TIME*** pad.

NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Using the number pads, enter the desired baking time.
5. Touch the ***DELAY START*** pad.
6. Using the number pads, enter the time of day you want the oven to turn on and start cooking.
7. Touch the ***START*** pad.

NOTE: *An attention tone will sound if you are using timed baking and do not touch the START pad after entering the baking temperature.*

If you would like to check the times you have set, touch the ***DELAY START*** pad to check the start time you have set or touch the ***COOKING TIME*** pad to check the length of cooking time you have set.

The oven will turn on automatically. The word ***ON*** and ***100°*** will be displayed. The cook time will begin to count down.

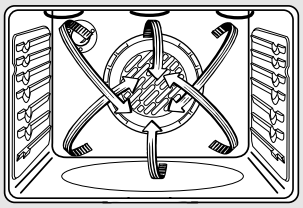
As the oven heats up, the display will show the changing temperature. The oven will cook for the programmed cooking time and shut off automatically.

At the end of timed baking, the oven will turn off unless Cook and Hold has been activated through special features. The end of cycle tone will sound.

Touch the ***CLEAR/OFF*** pad to clear the display.

Using the convection oven.

The convection oven fan shuts off when the oven door is opened. DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.



In a convection oven, a fan circulates hot air over, under and around the food. This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time than with regular heat.

To help you understand the difference between convection bake and roast and traditional bake and roast, here are some general guidelines.

Convection Bake

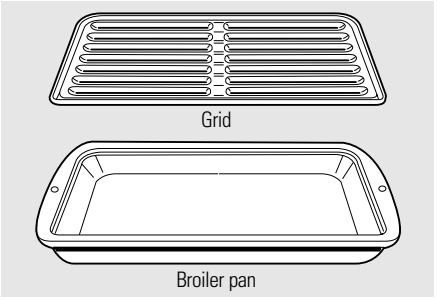
- *Ideal for evenly browned baked foods cooked on multiple shelves.*
- *Good for large quantities of baked foods.*
- *Good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.*

Heat comes from the heating element in the rear of the oven. The convection fan circulates the heated air evenly over and around the food. Preheating is not necessary with foods having a bake time of over 15 minutes.

Convection Roast

- *Good for large tender cuts of meat, uncovered.*

Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.



When you are convection roasting, it is important that you use the broiler pan and grid. The pan is used to catch grease spills and the grid is used to prevent grease spatters.

Adapting Recipes…

You can use your favorite recipes in the convection oven.

When convection baking, the auto recipe™ conversion feature automatically reduces the set regular baking temperature by the recommended 25°F. See *Using Convection Conversion* in the special features section.

- *Use pan size recommended.*
- *Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.*

Cookware for Convection Cooking

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Plastic cookware that is heat-resistant to temperatures of 400°F. can also be used, when oven is below 400°F.

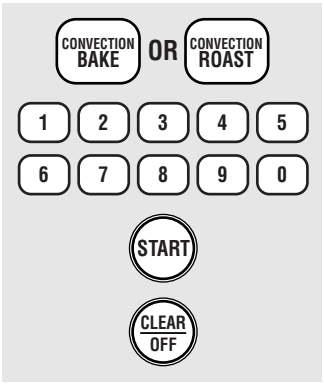
Metal and Glass

Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- *Darkened or matte-finished pans will bake faster than shiny pans.*
- *Glass or ceramic pans cook more slowly.*

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.



How to Set the Oven for Convection Baking or Roasting

1. Touch the ***CONVECTION BAKE*** or ***CONVECTION ROAST*** pad.
2. Touch the number pads to set the desired oven temperature.
3. Touch the ***START*** pad.

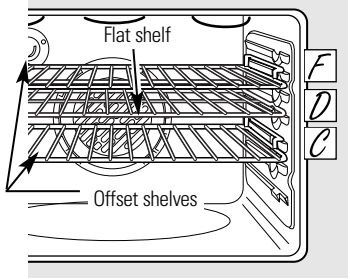
NOTE: If the auto recipe™ conversion feature is on, it will automatically reduce the set regular baking temperature by 25°F to the appropriate conversion temperature. See *Using Convection Conversion* in the special features section.

To change the oven temperature, touch the ***CONVECTION BAKE*** or ***CONVECTION ROAST*** pad and then the number pads to set the new temperature.

When the oven starts to heat, the changing temperature, starting at 100°F, will be displayed. When the oven reaches the temperature you set, 3 beeps will sound.

4. Touch the ***CLEAR/OFF*** pad when finished.

NOTE: *You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the heat will not turn off.*



Multi-shelf position.

Multi-Shelf Convection Baking

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple shelves.

Multi-shelf baking may increase cook times slightly for some foods, but the overall result is time saved. Cookies, muffins, biscuits and other quickbreads give very good results with multi-shelf baking.

When baking on 3 shelves, place one offset shelf in the third (C) position, the flat shelf in the fourth (D) position and one offset shelf in the sixth (F) position.

For two-shelf baking, place one offset shelf in the second (B) shelf position. Place the flat shelf in the fourth (D) shelf position.

Using the convection oven.

Convection Roasting Guide

Meats			Minutes/Lb.	Oven Temp.	Internal Temp.
Beef	Rib, Boneless Rib, Top Sirloin (3 to 5 lbs.)	Rare Medium Well	20–24 24–28 28–32	325°F 325°F 325°F	140°F† 160°F 170°F
	Beef Tenderloin	Rare Medium	10–14 14–18	325°F 325°F	140°F† 160°F
Pork	Bone-In, Boneless (3 to 5 lbs.)		23–27	325°F	170°F
	Chops (1/2 to 1″ thick)	2 chops 4 chops 6 chops	30–35 total 35–40 total 40–45 total	325°F 325°F 325°F	170°F 170°F 170°F
Ham	Canned, Butt, Shank (3 to 5 lbs. fully cooked)		14–18	325°F	140°F
Lamb	Bone-In, Boneless (3 to 5 lbs.)	Medium Well	17–20 20–24	325°F 325°F	160°F 170°F
Seafood	Fish, Whole (3 to 5 lbs.)		30–40 total	400°F	
	Lobster Tails (6 to 8 oz. each)		20–25 total	350°F	
Poultry	Whole Chicken (2½ to 3½ lbs.)		24–26	350°F	180°–185°F
	Cornish Hens, Unstuffed (1 to 1½ lbs.) Stuffed (1 to 1½ lbs.)		50–55 total 55–60 total	350°F 350°F	180°–185°F 180°–185°F
	Duckling (4 to 5 lbs.)		24–26	325°F	180°–185°F
	Turkey, Whole* Unstuffed (10 to 16 lbs.) Unstuffed (18 to 24 lbs.)		 8–11 7–10	 325°F 325°F	 180°–185°F 180°–185°F
	Turkey Breast (4 to 6 lbs.)		16–19	325°F	170°F

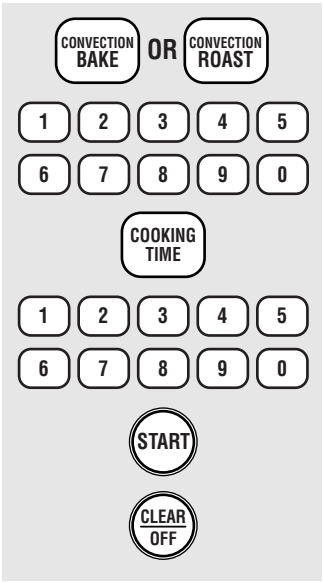
** Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.*

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

Using the timed features for convection baking.

You will hear a fan while cooking with this feature. The fan will stop when the door is opened but the heat will not turn off.

NOTE: *Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.*



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.

1. Touch the ***CONVECTION BAKE*** or ***CONVECTION ROAST*** pad.
2. Touch the number pads to set the desired oven temperature.
3. Touch the ***COOKING TIME*** pad.

NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute.

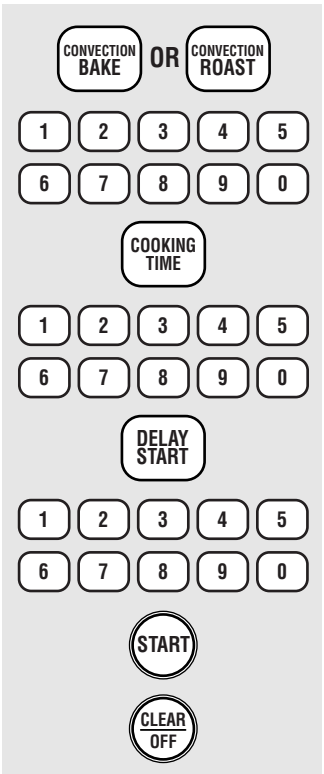
The oven temperature that you set and the cooking time that you entered will be in the display.

5. Touch the ***START*** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

NOTE: If the auto recipe™ conversion feature is on, it will automatically reduce the set regular baking temperature by 25°F to the appropriate conversion temperature. See *Using Convection Conversion* in the special features section.

6. At the end of timed convection bake, the oven will turn off. The end of cycle tone will sound. Touch the ***CLEAR/OFF*** pad to clear the display if necessary.
7. Remove the food from the oven. Remember, foods that are left in the oven continue cooking after the controls are off.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

1. Touch the ***CONVECTION BAKE*** or ***CONVECTION ROAST*** pad once (***CONV BAKE*** is displayed).
2. Touch the number pads to set the desired oven temperature.
3. Touch the ***COOKING TIME*** pad.

NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Touch the number pads to set the desired cooking time.
5. Touch the ***DELAY START*** pad.
6. Touch the number pads to set the time of day you want the oven to turn on and start cooking.
7. Touch the ***START*** pad.

NOTE: *An attention tone will sound if you are using timed baking and do not touch the START pad after entering the baking temperature.*

NOTE: If the auto recipe™ conversion feature is on, it will automatically reduce the set regular baking temperature by 25°F to the appropriate conversion temperature. See *Using Convection Conversion* in the special features section.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F.) and the cooking time countdown.

At the end of timed convection bake, the oven will turn off. The end of cycle tone will sound.

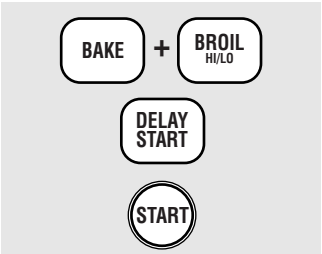
8. Touch the ***CLEAR/OFF*** pad to clear the display if necessary. When baking is finished, remove the food from the oven. Remember, even though the oven shuts off automatically, foods continue cooking after the controls are off.

Special features of your oven control.

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, touch the START pad. The special features will remain in memory after a power failure, except for the Sabbath feature, which will have to be reset.

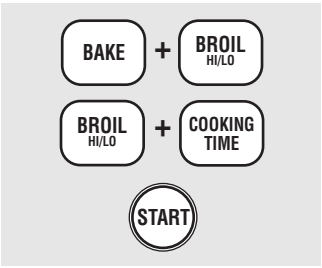


12 Hour Shut-Off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn ***OFF*** this feature, follow the steps below.

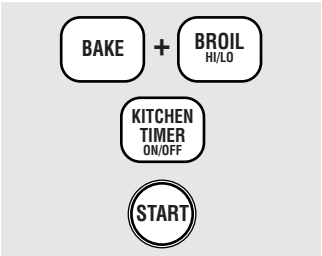
1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF.***
2. Touch the ***DELAY START*** pad. The display will show ***12 shdn*** (12 hour shut-off). Touch the ***DELAY START*** pad again and the display will show ***no shdn*** (no shut-off).
3. Touch the ***START*** pad to activate the no shut-off and leave the control set in this special features mode.



Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections, but you may change this to use the Celsius selections.

1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF.***
2. Touch the ***BROIL HI/LO*** and ***COOKING TIME*** pads. The display will show ***F*** (Fahrenheit).
3. Touch the ***BROIL HI/LO*** and ***COOKING TIME*** pads again. The display will show ***C*** (Celsius).
4. Touch the ***START*** pad.



Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the CLEAR/OFF pad is touched. This continual 6 second beep may be canceled.

To cancel the 6 second beep:

1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF.***
2. Touch the ***KITCHEN TIMER ON/OFF*** pad. The display shows ***CON BEEP*** (continual beep). Touch the ***KITCHEN TIMER ON/OFF*** pad again. The display shows ***BEEP.*** (This cancels the one beep every 6 seconds.)
3. Touch the ***START*** pad.

Control Lockout *(on some models)*

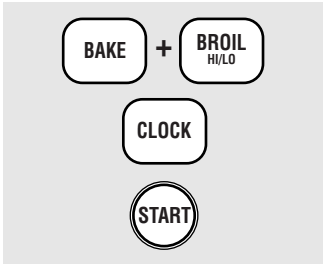
Your control will allow you to lock out the touch pads so they cannot be activated when touched or cleaning the control panel.

To activate this feature:

1. Touch the ***9*** and ***0*** touch pads at the same time for 5 seconds until the control beeps twice. The display will show ***LOC*** continuously and the time of day if not blacked out.

NOTE: *All cooking and timing functions will be cancelled when locking out the control.*

2. To unlock the control, touch the ***9*** and ***0*** touch pads at the same time for 5 seconds until the control beeps twice, and ***LOC*** will be removed from the display.



12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

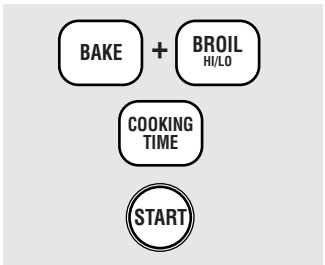
If you would prefer to have a 24 hour military time clock or black-out the clock display, follow the steps below.

1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF.***
2. Touch the ***CLOCK*** pad once. The display will show ***12 hr.*** If this is the choice you want, touch the ***START*** pad.

Touch the ***CLOCK*** pad again to change to the 24 hour military time clock. The display will show ***24 hr.*** If this is the choice you want, touch the ***START*** pad.

Touch the ***CLOCK*** pad again to black-out the clock display. The display will show ***OFF.*** If this is the choice you want, touch the ***START*** pad.

NOTE: *If the clock is in the black-out mode, you will not be able to use the Delay Start function.*



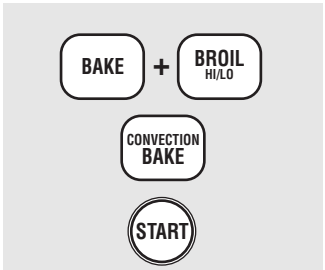
Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after the cooking function is finished.

To activate this feature, follow the steps below.

1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF.***
2. Touch the ***COOKING TIME*** pad. The display will show ***Hld OFF.***

   Touch the ***COOKING TIME*** pad again to activate the feature. The display will show ***Hld ON.***
3. Touch the ***START*** pad to activate the cook and hold feature and leave the control set in this special features mode.



Auto Recipe™ Conversion

When using convection bake, the Auto Recipe™ Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

This feature is activated so that the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F and touch the ***START*** *pad, the display will show* ***CON*** *and the converted temperature of 325°F.*

To deactivate the feature:

1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF***.
2. Touch the ***CONVECTION BAKE*** pad. The display will show ***CON ON***. Touch the ***CONVECTION BAKE*** pad again. The display will show ***CON OFF***.
3. Touch the ***START*** pad.

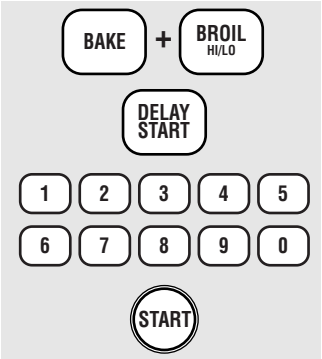
To reactivate the feature, repeat steps 1–3 above but touch the ***START*** pad when ***CON ON*** is in the display.

Using the Sabbath Feature.

(Designed for use on the Jewish Sabbath and Holidays)

The Sabbath feature can be used for baking/roasting only. It cannot be used for convection, broiling, self-cleaning or Delay Start cooking.

NOTE: *The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.*



When the display shows ⊃ the oven is set in Sabbath. When the display shows ⊃ ⊂ the oven is baking/roasting.

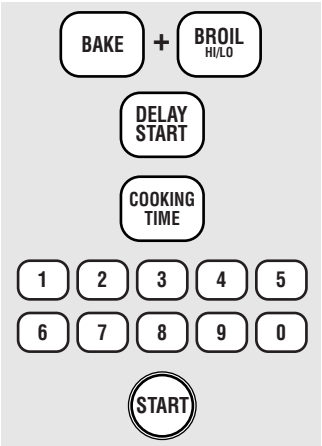
How to Set for Regular Baking/Roasting

Make sure the clock shows the correct time of day and the oven is off.

1. Press and hold ***both*** the ***BAKE*** and ***BROIL HI/LO*** pads, ***at the same time***, until the display shows ***SF.***
2. Tap the ***DELAY START*** pad until ***SAb bAtH*** appears in the display.
3. Touch the ***START*** pad and ⊃ will appear in the display.
4. Touch the ***BAKE*** pad. No signal will be given.
5. Using the number pads, enter the desired temperature between 170° and 550°. No signal or temperature will be given.
6. Touch the ***START*** pad.
7. After a random delay period of approximately 30 seconds to 1 minute, ⊃ ⊂ will appear in the display indicating that the oven is baking/roasting. If ⊃ ⊂ doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the ***BAKE*** pad, enter the new temperature using the number pads and touch the ***START*** pad.

NOTE: The ***CLEAR/OFF*** and ***COOKING TIME*** pads are active during the Sabbath feature.



When the display shows ⊃ the oven is set in Sabbath. When the display shows ⊃ ⊂ the oven is baking/roasting.

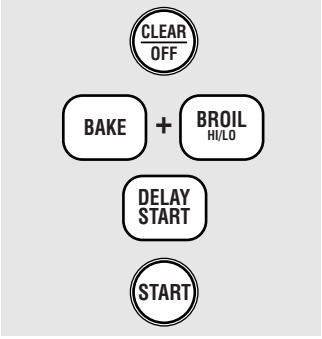
How to Set for Timed Baking/Roasting—Immediate Start and Automatic Stop

Make sure the clock shows the correct time of day and the oven is off.

1. Press and hold ***both*** the ***BAKE*** and ***BROIL HI/LO*** pads, ***at the same time***, until the display shows ***SF.***
2. Tap the ***DELAY START*** pad until ***SAb bAtH*** appears in the display.
3. Touch the ***START*** pad and ⊃ will appear in the display.
4. Touch the ***COOKING TIME*** pad.
5. Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 59 minutes. The cooking time that you entered will be displayed.
6. Touch the ***START*** pad.
7. Touch the ***BAKE*** pad. No signal will be given.
8. Using the number pads, enter the desired temperature. No signal or temperature will be given.
9. Touch the ***START*** pad.
10. After a random delay period of approximately 30 seconds to 1 minute, ⊃ ⊂ will appear in the display indicating that the oven is baking/roasting. If ⊃ ⊂ doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the ***BAKE*** pad, enter the new temperature using the number pads, and touch the ***START*** pad.

When cooking is finished, the display will change from ⊃ ⊂ to ⊃ and ***0:00*** will appear, indicating that the oven has turned ***OFF*** but is still set in Sabbath. Remove the cooked food.



How to Exit the Sabbath Feature

1. Touch the ***CLEAR/OFF*** pad.
2. If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only ⊃ is in the display.
3. Press and hold ***both*** the ***BAKE*** and ***BROIL HI/LO*** pads, ***at the same time***, until the display shows ***SF.***
4. Tap the ***DELAY START*** pad until ***12 shdn*** or ***no shdn*** appears in the display. ***12 shdn*** indicates that the oven will automatically turn off after 12 hours. ***no shdn*** indicates that the oven will not automatically turn off.
5. Touch the ***START*** pad.

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

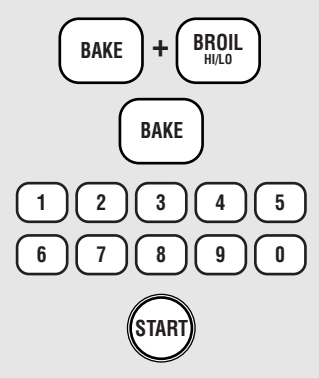
Adjust the oven thermostat—Do it yourself!

GEAppliances.com

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

NOTE: *This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.*



To Adjust the Thermostat

1. Touch the ***BAKE*** and ***BROIL HI/LO*** pads at the same time until the display shows ***SF.***
2. Touch the ***BAKE*** pad. A two digit number shows in the display.

   Touch ***BAKE*** once to decrease (–) the oven temperature, or twice to increase (+).
3. The oven temperature can be adjusted up as much as 35°F or down as much as 35°F. Touch the number pads the same way you read them. For example, to change the oven temperature 15°F, touch ***1*** and ***5.***
4. When you have made the adjustment, touch the ***START*** pad to go back to the time of day display. Use your oven as you would normally.

The type of margarine will affect baking performance!

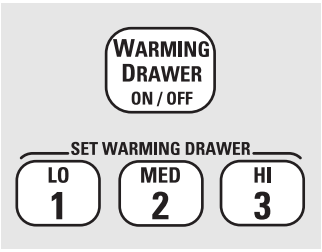
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the warming drawer.

The warming drawer will keep hot, cooked foods at serving temperature. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.



To Use the Warming Drawer

1. Touch the ***WARMING DRAWER*** pad. "WARMER ON" and "1" are lit on the display and "Set" begins to blink.
2. On the number pad, touch ***1*** for Low, ***2*** for Medium or ***3*** for High.

   The display "1" changes corresponding to the number pad selected.
3. The warming drawer starts automatically after touching ***1***, ***2*** or ***3***. "WARMER ON" and the number remain lit. "Set" stops blinking.

To cancel, touch the ***WARMING DRAWER*** pad.

NOTE: *Touching the* ***CLEAR/OFF*** *pad does not turn the warming drawer off.*

NOTES:

- *The warming drawer cannot be used during a self-clean cycle.*
- *The warming drawer has three settings: 1, 2 and 3. These settings maintain different temperature levels in the warming drawer.*
- *On some models, if using the oven at the same time as the warming drawer, only the oven settings will be displayed.*

When Using the Warming Drawer

The warming drawer will keep hot, cooked foods warm. Always start with hot food. Do not use to heat cold food other than crisping crackers, chips or dry cereal.

Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.

Allow approximately 25 minutes for the warming drawer to preheat.

- Do not put liquid or water in the warming drawer.
- All foods placed in the warming drawer should be covered with a lid or aluminum foil. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

CAUTION: *Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty.*

- Remove serving spoons, etc., before placing containers in warming drawer.

Temperature Selection Chart

To keep several different foods hot, set the control to the food needing the highest setting.

- The temperature, type and amount of food, and the time held will affect the quality of the food.
- Repeated opening of the drawer allows the hot air to escape and the food to cool.
- With large loads it may be necessary to use a higher warming drawer setting and cover some of the cooked food items.
- Do not use plastic containers or plastic wrap.

Food Type	Control Setting
Bacon	3
Breads	1
Casserole	2
Chicken, fried	3
Ham	3
Muffins	1
Pies	1
Pizza	3
Potatoes, baked	3
Tortilla chips	1

CAUTION: *Do not keep food in the warming drawer for more than two hours.*

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- Preheat on ***1*** setting.
- Check crispness after 45 minutes. Add time as needed.

To Warm Serving Bowls and Plates

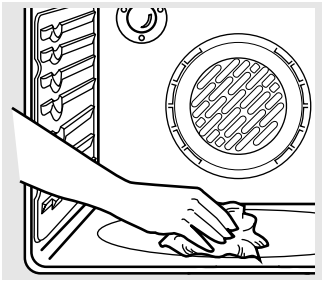
To warm serving bowls and plates, set the control on ***1***.

- Use only heat-safe dishes.
- If you want to heat fine china, please check with the manufacturer of the dishes for their maximum heat tolerance.
- You may warm empty serving dishes while preheating the drawer.

CAUTION: *Dishes will be hot. Use pot holders or mitts when removing hot dishes.*

Using the self-cleaning oven.

The oven door must be closed and all controls set correctly for the cycle to work properly.



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

NOTE:

- If your oven is equipped with nickel oven shelves, remove them before you begin the self-clean cycle, or they may discolor.
- If your oven is equipped with gray porcelain-coated oven shelves, they may be left in the oven during the self-clean cycle.

The nickel oven shelves (on some models) can be self-cleaned, but they will darken, lose their luster and become hard to slide.

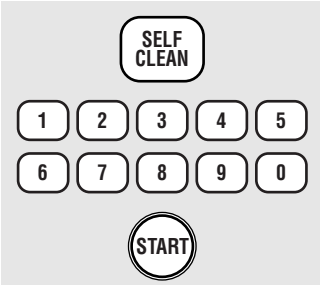
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub.® Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Wipe up any heavy spillovers on the oven bottom.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.



How to Set the Upper Oven for Cleaning

The oven door must be closed and all controls set correctly for the cycle to work properly.

1. Touch the ***SELF CLEAN*** pad once for a 4-hour clean time or twice for a 3-hour clean time.

   A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

2. If a time other than 4 hours or 3 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 2½ hours and 5 hours, depending on how dirty your oven is.

3. Touch the ***START*** pad.

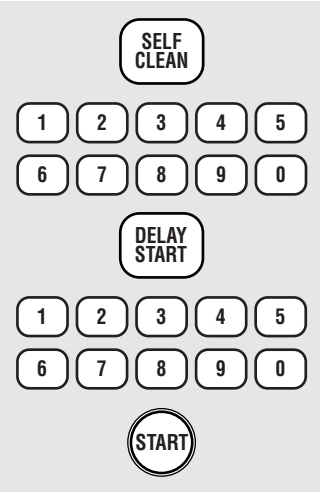
The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED*** light goes off.

When the ***LOCKED*** light goes off, you will be able to open the door.

- The word ***LOCKED*** will flash and the word ***door*** will display if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the ***CLEAR/OFF*** pad. When the ***LOCKED*** light goes off indicating the oven has cooled below the locking temperature, you will be able to open the door.

NOTE: The warming drawer cannot be used during a self-clean cycle.

The oven door must be closed and all controls set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

Make sure the clock shows the correct time of day.

1. Touch the ***SELF CLEAN*** pad.
2. Using the number pads, enter the desired clean time.
3. Touch the ***DELAY START*** pad. The earliest start time you can set will appear in the display.
4. Using the number pads, enter the time of day you want the clean cycle to start.
5. Touch the ***START*** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED*** door light goes off.

When the ***LOCKED*** door light is off, open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

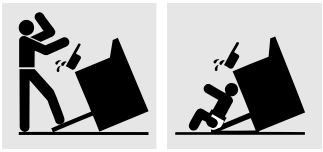
If the oven is not clean after one clean cycle, repeat the cycle.

Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven shelves with the paper towel. Do not spray with Pam® or other lubricant sprays.

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can touch the ***CLOCK*** pad to display the time of day. To return to the clean countdown, touch the ***COOKING TIME*** pad.

Care and cleaning of the range.

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

How to Remove Protective Shipping Film and Packaging Tape

Carefully grasp a corner of the protective shipping film with your fingers and slowly peel it from the appliance surface. Do not use any sharp items to remove the film. Remove all of the film before using the appliance for the first time.

To assure no damage is done to the finish of the product, the safest way to remove the adhesive from packaging tape on new appliances is an application of a household liquid dishwashing detergent. Apply with a soft cloth and allow to soak.

NOTE: *The adhesive must be removed from all parts. It cannot be removed if it is baked on.*

Control Knobs

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the ***OFF*** positions and pull them straight off the stems for cleaning.

The knobs can be cleaned in a dishwasher or they may also be washed with soap and water. Make sure the inside of the knobs are dry before replacing.

Replace the knobs in the ***OFF*** position to ensure proper placement.

Oven Vent

The oven vent is located behind the right rear surface unit.

This area could become hot during oven use.

It is normal for steam to come out of the vent and moisture may collect underneath it when the oven is in use.

The vent is important for proper air circulation. Never block this vent.

Control Panel

Deactivate the touch pads before cleaning.

See the *Cooking/Self-Clean lockout* information in the *Special features of your oven control* section in this manual.

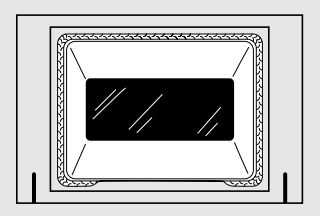
Clean up splatters with a damp cloth.

You may also use a glass cleaner.

Remove heavier soil with warm soapy water. Do not use abrasives of any kind.

Reactivate the touch pads after cleaning.

See the *Cooking/Self-Clean lockout* information in the *Special features of your oven control* section in this manual.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way, or if it has become displaced on the door, you should have it replaced.

Cleaning the Oven Door

To clean the inside of the door:

- Do not allow excess water to run into any holes or slots in the door.
- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled steel wool or plastic pad, hot water and detergent. Rinse well with a vinegar and water solution.

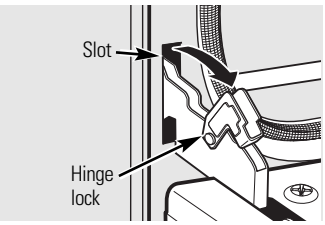
To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

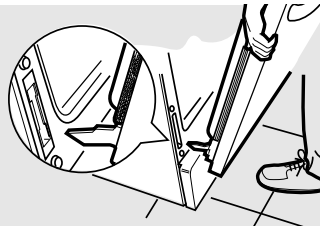
Lift-Off Oven Door

The door is very heavy. Be careful when removing and lifting the door.

Do not lift the door by the handle.



Pull hinge locks down to unlock.



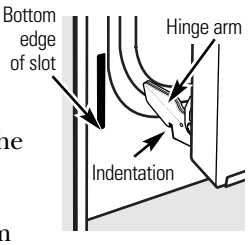
Removal position

To remove the door:

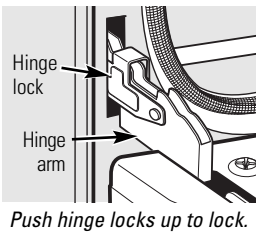
1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position, which is halfway between the broil stop position and fully closed.
5. Lift door up and out until the hinge arm is clear of the slot.

To replace the door:

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.



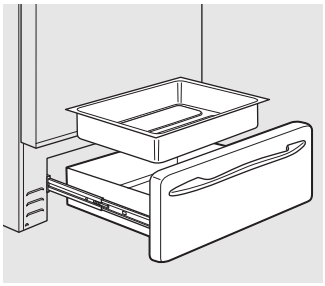
3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.



Push hinge locks up to lock.

5. Close the oven door.

Care and cleaning of the range.



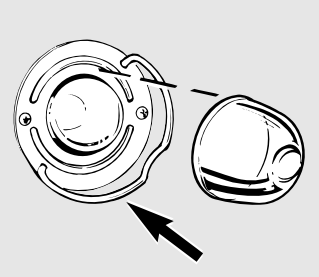
Removable Warming Drawer Pan

NOTE: *For models with a warming drawer, before performing any adjustments, cleaning or service, disconnect the range electrical power supply at the household distribution panel by removing the fuse or switching off the circuit breaker. Make sure the drawer heating element is cool.*

NOTE: *Allow warming drawer to cool before removing pan.*

NOTE: *Wipe spills promptly after each use.*

- Never place, use or self-clean the warming drawer pan in the upper oven.
- Warming drawer has a removable pan for easy cleaning. Clean with hot soapy water and a sponge or dish towel. Dry with a clean cloth. Replace the pan in the lower oven drawer.



Wire cover holder.

Oven Light Replacement

CAUTION: *Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel.*

Be sure to let the light cover and bulb cool completely.

To remove the cover:

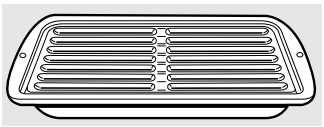
1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

   Do not remove any screws to remove the cover.

2. Replace bulb with a 40-watt appliance bulb.

To replace the cover:

1. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
2. Connect electrical power to the range.



Do not store a soiled broiler pan and grid anywhere in the range.

Broiler Pan & Grid

Do not clean the broiler pan or grid in a self-cleaning oven.

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Oven Heating Elements

Do not clean the broil element. Any soil will burn off when the element is heated. To clean the oven floor, gently lift the bake element. Clean with warm, soapy water.

On some models, the bake element is not exposed and is under the oven floor. If spillovers, residue or ash accumulate on the oven floor, wipe up before self-cleaning.

Care and cleaning of the range.

Stainless Steel Surfaces

Do not use a steel-wool pad; it will scratch the surface.

1. Shake bottle well.
2. Place a small amount of Stainless Steel Appliance Cleaner on a ***damp*** cloth or ***damp*** paper towel.
3. Clean a small area (approximately 8″ x 8″), rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

NOTE: If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the Stainless Steel Appliance Cleaner. After washing the surface with dishwashing liquid and water, use a generous amount of Stainless Steel Appliance Cleaner to clean the appliance.

To Order

To order Stainless Steel Appliance Cleaner, please call our toll-free number:

National Parts Center ***800.626.2002***

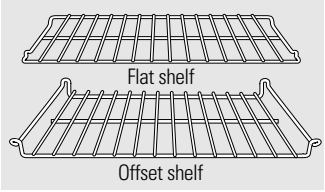
www.GEAppliances.com

Stainless Steel Appliance Cleaner *# PM10X311*

Painted Surfaces

Painted surfaces include the sides of the range and the door, top of control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.



Oven Shelves

If your oven is equipped with nickel oven shelves, they should be removed from the oven before beginning the self-clean cycle, or they may discolor. Clean with an abrasive cleanser or scouring pad. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

If your oven is equipped with gray porcelain-coated oven shelves, they may be cleaned in the oven during the self-clean cycle.

NOTE: *The nickel oven shelves (on some models) may be cleaned in the self-cleaning oven. However, the shelves will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.*

To make the shelves slide more easily, apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven shelves with the paper towel. Do not spray with Pam® or other lubricant sprays.

Cleaning the glass cooktop.

Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

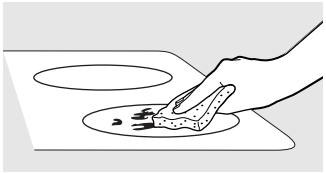
Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
4. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: *It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.*

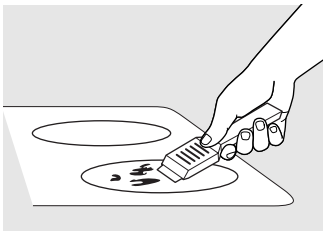


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

Burned-On Residue

WARNING: *DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.*

1. Allow the cooktop to cool.
2. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
3. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: *Do not use a dull or nicked blade.*

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
3. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

Cleaning the glass cooktop.

Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface.

   These marks are removable using the CERAMA BRYTE® Ceramic Cooktop Cleaner with the CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops.

2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop.

   This should be removed immediately before heating again or the discoloration may be permanent.

WARNING: *Carefully check the bottom of pans for roughness that would scratch the cooktop.*

Rubber-like Seal

To clean the rubber-like seal at the outer edge of the glass, wipe it with cooktop cream when needed.

Glass surface—potential for permanent damage.

Our testing shows that if you are cooking high sugar mixtures such as jelly or fudge and have a spillover, it can cause permanent damage to the glass surface unless the spillover is immediately removed.

Damage from Sugary Spills and Melted Plastic

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt:
   - **a.** Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
   - **b.** Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: *If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.*

To Order Parts

To order CERAMA BRYTE® Ceramic Cooktop Cleaner and the cooktop scraper, please call our toll-free number:

National Parts Center 800.626.2002

www.GEAppliances.com

CERAMA BRYTE® Ceramic Cooktop Cleaner . . . . . *# WX10X300*

CERAMA BRYTE® Ceramic Cooktop Scraper . . . . . *# WX10X0302*

Kit . . . . . *# WB64X5027*
(Kit includes cream and cooktop scraper)

CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops . . . . . *# WX10X350*

Troubleshooting Tips
Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Surface units will not maintain a rolling boil or cooking is not fast enough	**Improper cookware being used.**	• Use pans which are flat and match the diameter of the surface unit selected.
Surface units do not work properly	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	Cooktop controls improperly set.	• Check to see the correct control is set for the surface unit you are using.
Scratches (may appear as cracks) on cooktop glass surface	**Incorrect cleaning methods being used.** **Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.** **Cookware has been slid across the cooktop surface.**	• Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. • To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	**Food spillovers not cleaned before next use.**	• See the *Cleaning the glass cooktop* section.
	Hot surface on a model with a light colored glass cooktop.	• This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	**Hot cooktop came into contact with plastic placed on the hot cooktop.**	• See the *Glass surface—potential for permanent damage* section in the *Cleaning the glass cooktop* section.
Pitting (or indentation) of the cooktop	**Hot sugar mixture spilled on the cooktop.**	• Call a qualified technician for replacement.
Frequent cycling off and on of surface units	**Improper cookware being used.**	• Use only flat cookware to minimize cycling.
Oven light does not work	**Light bulb is loose or defective.**	• Tighten or replace the bulb.
	Switch operating light is broken.	• Call for service.
Oven will not work	**Plug on range is not completely inserted in the electrical outlet.**	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the *Using the oven* section.

Before you call for service…

Troubleshooting Tips

Problem	Possible Causes	What To Do
Food does not bake or roast properly	**Oven controls improperly set.**	• See the *Using the oven* section.
	Shelf position is incorrect or the shelf is not level.	• See the *Using the oven* section.
	Incorrect cookware or cookware of improper size being used.	• See the *Using the oven* section.
	Oven thermostat needs adjustment.	• See the *Adjust the oven thermostat—Do it yourself!* section.
Food does not broil properly	**Oven controls improperly set.**	• Make sure you touch the ***BROIL HI/LO*** pad.
	Door not open to the broil stop position as recommended.	• See the *Using the oven* section.
	Improper shelf position being used.	• See the *Broiling Guide.*
	Cookware not suited for broiling.	• Use the broiling pan and grid that came with your range.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	• See the *Using the oven* section.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the *Broiling Guide.*
Oven temperature too hot or too cold	**Oven thermostat needs adjustment.**	• See the *Adjust the oven thermostat—Do it yourself!* section.
Clock and timer do not work	**Plug on range is not completely inserted in the electrical outlet.**	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the *Using the clock and timer* section.
Oven will not self-clean	**The oven temperature is too high to set a self-clean operation.**	• Allow the range to cool to room temperature and reset the controls.
	Oven controls improperly set.	• See the *Using the self-cleaning oven* section.
"Crackling" or "popping" sound	**This is the sound of the metal heating and cooling during both the cooking and cleaning functions.**	• This is normal.

Problem	Possible Causes	What To Do
Excessive smoking during a clean cycle	**Excessive soil.**	• Touch the ***CLEAR/OFF*** pad. Open the windows to rid the room of smoke. Wait until the ***LOCKED*** door light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	**Oven too hot.**	• Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	**Oven controls not properly set.**	• See the *Using the self-cleaning oven* section.
	Oven was heavily soiled.	• Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCK DOOR" flashes in the display	**The self-clean cycle has been selected, but the door is not closed.**	• Close the oven door.
LOCKED DOOR light is on when you want to cook	**The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.**	• Touch the ***CLEAR/OFF*** pad. Allow the oven to cool.
"F—and a number or letter" flash in the display	**You have a function error code.**	• Touch the ***CLEAR/OFF*** pad. Put the oven back into operation.
	If the function code repeats.	• Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Control signals after entering cooking time or start time	**You forgot to enter a bake temperature or cleaning time.**	• Touch the ***BAKE*** pad and desired temperature or the ***SELF CLEAN*** pad and desired clean time.
Display goes blank	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	The clock is in the black-out mode.	• See the *Special features of your oven control* section.
Display flashes	**Power failure.**	• Reset the clock.
Unable to get the display to show "SF"	**Oven control pads were not touched properly.**	• The ***BAKE*** and ***BROIL HI/LO*** pads must be touched at the same time and held for 3 seconds.
Power outage, clock flashes	**Power outage or surge.**	• Reset the clock. If the oven was in use, you must reset it by touching the ***CLEAR/OFF*** pad, setting the clock and resetting any cooking function.

Before you call for service…

Troubleshooting Tips

Problem	Possible Causes	What To Do
Steam from the vent	**When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of shelves or amount of food being cooked increases, the amount of visible steam will increase.**	• This is normal.
"Burning" or "oily" odor emitting from the vent	**This is normal in a new oven and will disappear in time.**	• To speed the process, set a self-clean cycle for a minimum of 3 hours. See the *Using the self-cleaning* oven section.
Strong odor	**An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.**	• This is temporary.
Fan noise	**Convection fan is running.**	• This is normal. The convection fan will run until the function is over or the door is opened. • The convection fan will operate during preheat of the bake cycle. The fan will turn off after the oven is heated to the set temperature. This is normal.
	The oven is self-cleaning.	• Wait for the self-clean cycle to finish and the oven to cool.
Oven shelves are difficult to slide	**The shelves were cleaned in a self-clean cycle.**	• Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven shelves with the paper towel. Do not spray with Pam® or other lubricant sprays.
Drawer does not slide smoothly or drags	**The drawer is out of alignment.**	• Fully extend the drawer and push it all the way in. See the *Care and cleaning of the range* section.
	Drawer is over-loaded or load is unbalanced.	• Reduce weight. Redistribute drawer contents.
Warming drawer will not work	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	Controls improperly set.	• See the *Warming drawer* section.
Excessive condensation in the drawer	**Liquid in drawer.**	• Remove liquid.
	Uncovered foods.	• Cover food with lid or aluminum foil.
	Temperature setting too high.	• Reduce temperature setting.
Food dries out in the warming drawer	**Moisture escaping.**	• Cover food with lid or aluminum foil.
	Drawer not fully closed.	• Push drawer in until latch engages.

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:
- **Backed by GE**
- **All brands covered**
- **Unlimited service calls**
- **All parts and labor costs included**
- **No out-of-pocket expenses**
- **No hidden deductibles**
- **One 800 number to call**

We'll Cover Any Appliance. Anywhere. Anytime.*

You will be completely satisfied with our service protection or you may request your money back on the remaining value of your contract. No questions asked. It's that simple.

Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy, knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800.626.2224** for more information.

*All brands covered, up to 20 years old, in the continental U.S.

Cut here

Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

Consumer Product Ownership Registration

Dear Customer:
Thank you for purchasing our product and thank you for placing your confidence in us.
We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

1 **Complete and mail your Consumer Product Ownership Registration today.** Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

2 After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).

3 Read your Owner's Manual carefully. It will help you operate your new appliance properly.

Model Number _____ **Serial Number** _____

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at GEAppliances.com.

Cut here

Consumer Product Ownership Registration

Important Mail Today!

Model Number _____ **Serial Number** _____

Mr. ☐ Ms. ☐ Mrs. ☐ Miss ☐

First Name _____ Last Name _____

Street Address _____

Apt. # _____ E-mail Address* _____

City _____ State _____ Zip Code _____

Date Placed In Use Month _____ Day _____ Year _____ Phone Number _____ – _____ – _____

* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).
☐ Check here if you do not want to receive communications from GEA's carefully selected partners.

FAILURE TO COMPLETE AND RETURN THIS CARD DOES NOT DIMINISH YOUR WARRANTY RIGHTS.

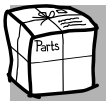
For information about GEA's privacy and data usage policy, go to www.GEAppliances.com and click on "Privacy Policy" or call 800.626.2224.

GE Appliances

GE Consumer Products
General Electric Company
Louisville, Kentucky
www.GEAppliances.com

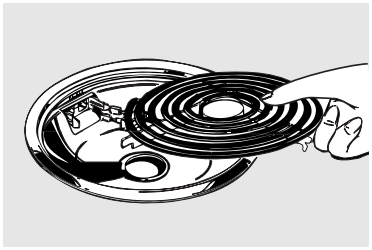
Notes.

Accessories.

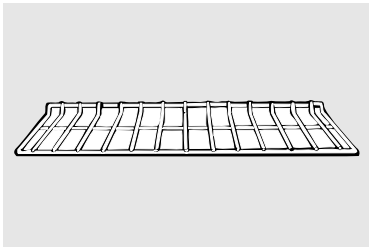


Looking For Something More?

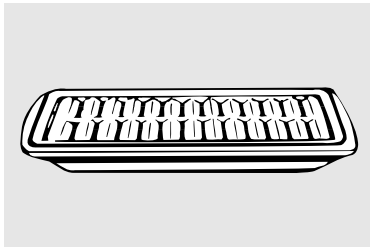
*You can find these accessories and many more at **www.GEAppliances.com**, or call **800.626.2002** (during normal business hours). Have your model number ready.*



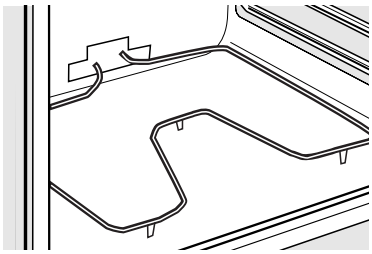
Surface Elements & Drip Pans



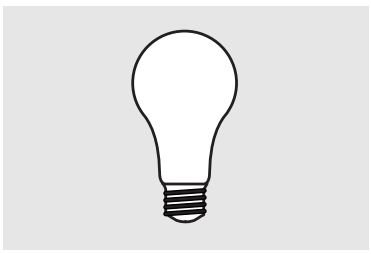
Oven Racks



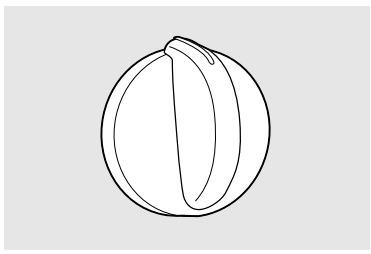
Broiler Pan



Oven Elements

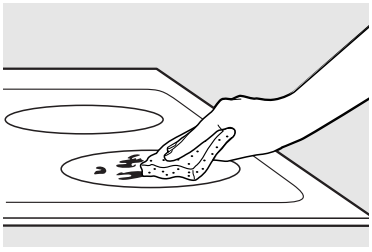


Light Bulbs

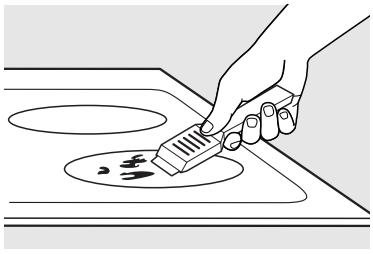


Knobs

Cleaner



Cleaning Pads



Scraper

Tired of discolored racks? Wishing you had extra-heavy-duty oven racks?

NOW AVAILABLE for your range:

GE's innovative, self-cleanable porcelain-coated oven racks!

- Heavy Duty
- Durable
- Able to be cleaned in a self-cleaning oven

Visit ***www.GEAppliances.com*** for more information.

GE Electric Range Warranty.

All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at GEAppliances.com, or call 800.GE.CARES (800.432.2737).

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:	GE Will Provide:
One Year *From the date of the original purchase*	***Any part*** of the range which fails due to a defect in materials or workmanship. During this ***full one-year warranty,*** GE will also provide, ***free of charge,*** all labor and in-home service to replace the defective part.
Five Years *From the date of the original purchase*	***A replacement glass cooktop*** if it should crack due to thermal shock, discolor, crack at the rubber seal between the glass cooktop and the porcelain edge, or if the pattern wears off. ***A replacement radiant surface unit*** if it should burn out. During this ***limited additional four-year warranty,*** you will be responsible for any labor or in-home service.

What GE Will Not Cover:

- **Service trips to your home to teach you how to use the product.**
- **Improper installation, delivery or maintenance.**
- **Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.**
- **Damage to the glass cooktop caused by use of cleaners other than the recommended cleaning creams and pads.**
- **Damage to the glass cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the Owner's Manual.**
- **Replacement of house fuses or resetting of circuit breakers.**
- **Damage to the product caused by accident, fire, floods or acts of God.**
- **Incidental or consequential damage caused by possible defects with this appliance.**
- **Damage caused after delivery.**

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

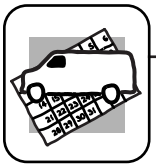
Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

Consumer Support.

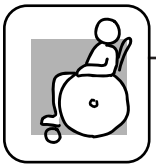
GE Appliances Website **GEAppliances.com**

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more...



Schedule Service **GEAppliances.com**

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.

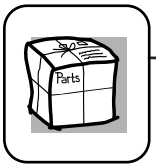


Real Life Design Studio **GEAppliances.com**

GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

Extended Warranties **GEAppliances.com**

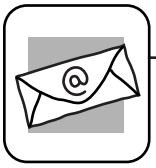
Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



Parts and Accessories **GEAppliances.com**

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Contact Us **GEAppliances.com**

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225

Register Your Appliance **GEAppliances.com**

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material.

Printed in the United States